



BRUNCH

- Raisin toast, whipped honey butter 9
- Toast [1], butter, house-made preserve 6
- Toasted crumpets, butter, house-made preserve 9
- Fresh seasonal fruit, Greek yoghurt 13
- House-made granola, Greek yoghurt, fresh fruit, honey 15
- Warmed porridge, red wine poached tamarillo, brown sugar, candied walnuts 14
- Toasted bagel, egg & avocado, shaved radish 16
- Toasted bagel, hot-smoked salmon, cream cheese, capers, pickled red onion 19
- Eggs on toast [poached, scrambled or fried] 10
- Wood-fired mushrooms, sourdough, whipped feta, macadamia dukka, poached egg 19
- Potato & kumara hash, green onion, cabbage, pickled chilli, poached egg 17
 - add smoked fish 10
 - add wood-fired brisket 6
- French toast, feijoa compote, vanilla mascapone, almonds 18
- Sumac spiced baked eggs, caramelised onion & spinach, preserved lemon, yoghurt, grilled bread 19
- Steak and eggs; ribeye, wilted greens, poached eggs, sourdough, mustard hollandaise 28
- Cheeseburger; double beef patty, aged Cheddar, mayo, chow chow, shoestring fries 24
- Grain salad, pear, persimmon, almonds, yuzu vinaigrette 10/17
 - add grilled fish 10

ELEVENSES

- Mimosa 12
- Aperol spritz 12
- Bloody Mary 15
- Irish coffee 12
- 'Pepped up' Pimms 12

HOT DRINKS

- Eighthirty coffee from 4
- TLeafT 4
- Chai 4.5
- Hot chocolate 4.5
- House-made lemon, honey & ginger 4.5

SIDES

- Bacon 6
- Pork sausage 6
- Mushrooms 6
- Baked beans 6
- Black pudding 6
- Shoestring fries, tomato relish 9

JUICES

- Homegrown cold pressed juice
 - Orange 5
 - Apple 5
 - Berry smoothie 6
- Immunity; raw fruit, vegetables, ginger, tumeric 6
- Almighty organic juices
 - Guava, basil & lime 6

DIETARY REQUIREMENTS

- Gluten free
- Dairy free
- Vegetarian
- Vegetarian on request
- Vegan on request

Brunch; Saturday & Sunday 7am - 3pm

All our produce is sourced locally where possible & our meat, eggs & dairy are free-range

Autumn 2018